

PRESIDENT'S WELCOME

Hello members,

The COVID-19 lockdown in South Australia has now relaxed somewhat, and for the first time in several months we are able to hold a function. It won't be a winery visit, instead it's our Annual General Meeting, to be held at the Mount Osmond Golf Club on Sunday 16th August. This AGM will have some extra business to conduct, which is to approve a set of amendments to the Guild Constitution. You'll find more information about these amendments in the attached President's Report to the AGM, and in a more detailed document to be sent to all members in early August. The "Notice of Meeting" for the AGM will be found elsewhere in this issue of The Grapevine. Please note that the venue requires us to place our meal orders before the day. Therefore you must **make your selection from the options given in the Notice of Meeting and let Brian Longford know of your choice(s) when you register for the meeting.** Brian will be merciless in his pursuit of those who fail to comply with this request!

A number of members continue to report failures in receiving emails from Carol Seely, the Guild Secretary. We are going to investigate alternative methods of distributing The Grapevine and other notices, but in the meantime you can expect to receive a phone call from myself or another Committee member prior to the AGM to make sure you have received the relevant information. (Of course, if you don't receive this issue of The Grapevine, the phone call might come as a surprise – but this would confirm the need for the call!)

We're very conscious of the fact that two highly-promising functions had to be cancelled due to COVID-19 and are working to make sure we have enough functions following the AGM to keep you interested. With that in mind we will investigate the possibility of holding an additional function in November, most likely a visit to McLaren Vale (but not Doc Adams Wines, which remains closed indefinitely).

Normally we'd be reminding you to pay your subscriptions (\$30pp) but this year the Treasurer tells me most of you have already done so, which is excellent. For those of you who have not yet paid up, please do so as soon as possible.

Jeremy Begg, President



THE WINE GUILD NEEDS YOU!

YES, THAT'S RIGHT ... YOU!

All committee positions become vacant at the AGM in August. So, why not take the plunge and nominate for next year's Committee. Membership can be very rewarding and it is not too onerous as the committee meets only six times a year.

Even if you feel unable to commit to the Committee (no pun intended) there are other ways that you can be more involved. Non-Committee members can do many roles, including Grapevine Editor, Function Reports, Function Photography, Website Administrator – even if we have someone else in those roles there are always times when a stand-in is needed.

So, if you feel you could get more involved with the Guild, even if you haven't been a member for long, why not nominate for a position on the Committee or get more involved in one of the other ways? Contact any committee member if you require more information – contact details are elsewhere in this newsletter.

REMEMBER: The Guild is only as effective as the involvement of its Members allows it to be.

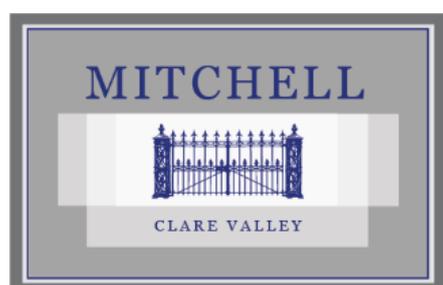
PRESIDENT'S REPORT TO THE ANNUAL GENERAL MEETING, 16TH AUGUST 2020

The year began as is usual with our previous AGM at which I was re-elected to serve you as your President for another 12 months, and I sincerely hope I have not let you down.

The Year in review

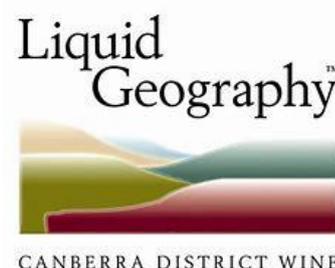
Our AGM in August was held at The Vines Golf Club, with guest Dr Creina Stockley speaking on the subject of "Wine and Health". We were all fearful Dr Stockley was going to tell us to put the bottle down and never pick it up, but thankfully this was not the case, and an enjoyable afternoon was had by all in attendance.

Little did we know that "health", with or without wine, was going to dominate our lives less than a year later!



In October we held two functions, the first of which was a visit to Mitchell Wines in the Clare Valley where owner and winemaker Andrew Mitchell led us on a guided tasting of the excellent wines, ably assisted by son Angus and with catering to match by Jane Mitchell. The primary purpose of this function was to provide "value for money" for those members unable to take part in our Regional Tour later that month, and we might do this again in future years.

The culmination of over 12 months research and planning, our Regional Tour to the Canberra Wine Region on the weekend of 24-28 October was, for me personally, the highlight of the year. Twenty-three members drove or flew to Murrumbateman, with most staying at the Abode Murrumbateman which proved to be a great base of operations. Over three days of winery visits we experienced a variety of cellar doors and presentation styles, visiting eight establishments, with some members opting to throw in a couple more along the way. We enjoyed a variety of catering from "do it yourself" in the Abode kitchen to gourmet winery fare and closing with a great pub meal. Many members took the opportunity to visit other venues before or after the Tour, with some continuing their travels further afield before returning to Adelaide.



Our final function for 2019 was the traditional Christmas Luncheon, again held at The Public Schools Club in the east parklands. Most members made the effort to find something special in their cellars for this occasion and there were some interesting wines being produced for sharing with other members. Along the way, Roger and Carol kept us entertained with a variety of games of luck and skill, plus a raffle of surplus Guild stock. As is our custom, donations were accepted for "SecondBite", a food distribution charity, with members making generous contributions.

It would have to be said that 2019 ended disastrously for the Australian wine industry, with many wineries across the country badly affected by bushfires in or near wine regions. In particular, approximately one third of the Adelaide Hills wine crop was destroyed (with a number of small producers losing their entire crop, stock and cellar door), and about a half of Kangaroo Island utterly burnt out, with the loss of two lives there.

The combination of drought and bushfire means that right across the country, yields are down by one-third or more in many regions, and far worse than that for some. Nevertheless the gross yield was down only 13% compared to the long-term average, bolstered by the large, inland regions which were not as badly affected.

With very little hint of the larger calamity yet to come, in February we hosted a visit by Yale Norris of The Islander Estate Vineyards, one of the wineries all but destroyed by bushfire on Kangaroo Island. This winery-focused function was unusual in that the winemaker came to us, it was held at a community hall we've not used before, and



with a caterer not used before. Nevertheless, all three performed admirably and Yale's slideshow pictures of Kangaroo Island were a real eye-opener. The wines themselves were excellent and as a result of Yale's presentation, as well as private discussions subsequent to the meeting, we expect a Wine Guild Tour of Kangaroo Island is a strong possibility.



Within weeks of that February function the retail side of the entire alcohol industry was shut down to a level never seen before due to the arrival of a new pandemic disease, "COVID-19", which threatened to overwhelm our public health system should it get out of control.

The government response was swift and effective, especially in South Australia, but not without its consequences. All wineries were forced to close their cellar doors to visitors, and some will never re-open. Most however continued with strong mail-order sales and many took the opportunity to engage in some rebuilding or redecorating so that we might better enjoy our next visits.

At the time of writing this report, most cellar doors have re-opened but require pre-booking because of mandated occupancy limits (the venue must allow two square metres of floor space per person).

As a result of the shutdown our scheduled visit to "Doc Adams Wines" in McLaren Vale in April had to be abandoned, and in fact I learned recently that they will not be reopening.

Likewise, our "Winemakers Masterclass" at Bremerton Wines which was to happen in June was also postponed, but Bremerton have taken the time to improve their cellar door and we hope to reschedule this function.

Fortunately, we here in South Australia have behaved ourselves, abided by government "social distancing" requirements, and kept COVID-19 at bay. Our reward is to be able to resume our visits to pubs, clubs, restaurants and wineries, and so we find ourselves at The Mount Osmond Golf Club for the AGM.

Membership

It saddens me to report that over the course of the last 12 months our membership declined by over a dozen. The reasons vary, but the result is that all of us need to invite guests along at every opportunity – and encourage them to join as members. It is only by bringing new members into the Guild that we can ensure it remains active, vibrant and interesting.

An aspect of Membership which many members seem to ignore is the need to have a healthy and varied Committee. This can only be achieved by having members – you – nominate for Committee positions when the call goes out prior to the AGM. Most of the current Committee members have been in their roles for several years and are likely to retire before very long. If they are not replaced or assisted in their roles before then, the Guild will suddenly have no one running it, and will cease to exist as a viable body. I would welcome any enquiries about life on Committee.

The Wine Guild Constitution

Over the course of my Presidency it has become apparent that some parts of our Constitution need to be updated for various reasons. Carol Seely and I have been going through it with a view to bringing it up to date and have prepared a set of amendments which will be voted on at this year's Annual General Meeting. Some of these amendments are very mundane (e.g. how to contact members), some are operational (how many members constitute quorum for a meeting), and some are more far-reaching (imposing a term limit on key Committee roles). We have prepared a separate document describing the proposed changes and ask that you read it carefully before the AGM. Voting for or against these amendments will be done in batches, with related amendments being voted on as a group. This document will be distributed to all members prior to the AGM, along with other AGM papers such as the Agenda and Committee Nomination forms.

Closing Remarks

This has certainly been a challenging year. Hopefully we will not need to cancel future functions due to COVID-19 and in fact you can expect to see some additional functions added to the Wine Guild calendar for the rest of this year and into 2021. I will be nominating for President at this year's Annual General Meeting and hope I can serve you for another 12 months.

Jeremy Begg, President

14th July 2020

BREATHALYSERS FOR SALE!

A recurring question at the end of every Wine Guild function, or any social occasion with alcohol, is "Am I safe to drive home?" Some members own a breathalyser and bring it to our functions, but many do not. For those that are considering such a purchase, Geoff Lawrie has negotiated a very good price with a local supplier of high-quality units.

Both the units shown at right are accurate to 0.005% BAC (Blood Alcohol Content) and clearly highlight when you've hit the 0.05% BAC limit, above which you are legally deemed to be unsafe to drive. The main technical difference is the frequency at which they should be re-certified for accuracy: 500 uses or 6-monthly for the BT-1, and 700 uses or 12-monthly for the BT-2.

We don't normally run advertisements in The Grapevine but we judged this offer to be of relevance to members. Please contact **Geoff Lawrie** on **0448 390 330** if interested.

Model Code	BT-1	BT-2
RRP	\$159.95	\$239.95
Members Price	\$100	\$130
Included Mouthpieces	3	6
Carry Pouch	No	Yes
Recalibration Cycle	6 Months	12 Months

Recalibration available from Proline Website Cost \$49.95 + P&H Add 20 Additional Mouthpieces \$10

NEXT FUNCTION – ANNUAL GENERAL MEETING, MOUNT OSMOND GOLF CLUB

Our next function is the Annual General Meeting, to be held at Mount Osmond Golf Club.

As is usual for our AGM the format is as follows:



1. Members arrive and take their seats.
2. The business of the AGM is conducted, including the election of your Committee for the coming year.
3. Members relax with a glass of sparkling wine followed by lunch.
4. After-lunch speaker, Mr James Boden, will talk to us about the National Wine Centre and how it adapted its operations to continue to provide service during the COVID-19 lockdown.
5. Meeting closes.

Please arrive promptly so that the AGM can commence on time.

AGM Business

This year we will have more business to conduct than usual, and I ask all members to review the AGM detailed information when it arrives in your mailbox early in August. The extra business will include a series of votes on proposals to update the Guild's Constitution, mostly to bring it into line with modern practice. (It is over ten years since the last changes.)

A very important part of the Annual General Meeting is to elect your Committee for the coming 12 months. It is absolutely vital that we get some "new blood" onto the Committee this year and I encourage you to nominate for any position you may think you could tackle – be it Treasurer, Secretary, Vice President or even President. And don't forget, we have room for three so-called "ordinary" Committee members who can aid the running of the Guild by contributing ideas and advice. These three positions are a great place to start if you're uncertain about your level of commitment but would like to give it a go.

If you're unable to attend the AGM in person but would like to exercise your right of voting on any AGM motion, you can nominate a proxy to vote on your behalf at the meeting. The relevant form will be included in the material to be sent out in early August. Please note that an attending member can hold the proxy for only one non-attending member.

After-Lunch Speaker – Mr James Boden, Head Sommelier at the National Wine Centre

James has been working in the wine and hospitality industries since 2013 after developing an interest in wine in his early twenties. After moving to Perth, James decided at the age of 24 it was time to move into a professional career after mainly focusing on his sport as a middle-distance runner. When that dream faded of making the Olympics, James enrolled at Curtin University in Geology and required a casual job so entered the hospitality industry working as a wine runner at Rockpool Bar & Grill. James quickly discovered that he enjoyed work a lot more than study and devoted his efforts to becoming a sommelier.



From here James has worked in wineries both during vintage as a cellar hand and managing cellar doors in both Western Australia and South Australia and became a Certified Sommelier in 2015. Since 2018 James has managed the wine program as Head Sommelier at the National Wine Centre.

Here he has evolved the wine program to engage with wineries across Australia with a focus on showcasing wines from across Australia's 65 wine regions as well as developing the education and masterclass programs within the centre.

James' talk will cover:

- The evolution of wine education and masterclasses in a time of social distancing
- Wine regions around Australia and parochial behaviour of Australians
- The change in drinking patterns and where we are heading to next

Both Jeremy and Carol have attended several of James "at Home" masterclasses and found him to be an extremely knowledgeable and entertaining speaker.

ACCEPTANCE SLIP [Only required if you don't intend to respond by email or phone]

First Name(s).....Surname(s).....

No. of Members attending	<input type="text"/>	@ \$47 pp	Amount \$ _____
No. of Non-Members attending	<input type="text"/>	@ \$57 pp	Amount \$ _____

Please forward payment to: Brian Longford (32 Cottenham Rd, Banksia Park 5091; Ph: 8264 5794, email: bandplongford@bigpond.com) by **4pm Friday 7 August** with meal choices, or any special dietary requirements.

Make cheques and Money Orders payable to "Wine Guild of SA". Details for EFT payments are as follows: Financial Institution: **Beyond Bank, BSB: 325-185, Account No: 03317761, Account Name: Wine Guild of SA Inc..**

Please make sure to include your name(s) with EFT payments. **As funds transfer can take a few days please also email or phone Brian when making payment so we know by the RSVP date that you are attending.**

Phone and email registrations to Brian Longford are also accepted.

VINTAGE 2020

Wine Australia have reported in their National Vintage Report 2020, published on 7 July 2020, that the estimated Australian winegrape crush for 2020 is 1.52 million tonnes - 12% below the 2019 harvest and 13% below the 10-year average. Wine Australia Chief Executive Officer Andreas Clark said while the crop was down, wine quality was expected to be high.



South Australia contributed 47% (720,000 tonnes) of the crush, New South Wales 32% (491,000 tonnes) and Victoria 17% (263,000 tonnes). Within South Australia the Riverland contributed 34% of the national vintage, McLaren Vale, Barossa Valley and Coonawarra contributed 2% and Padthaway and Wrattenbully each contributed 1%.

55% (0.84m tonnes) of the crush was red grape varieties – a decline of 11% compared to 2019 with Merlot down 20%, Cabernet Sauvignon down 12% and Shiraz down 10% while Durif increased 9% and Ruby Cabernet 8%. 45% (0.68m tonnes) of the crush was white grape varieties – a decline of 13% compared to 2019 with Riesling down 28%, Chardonnay and Gewürtztraminer both down 19% while Prosecco increased 2% and Pinot Gris/Grigio stayed stable.

Wine Australia, July 2020, National Vintage Report 2020, <<https://www.wineaustralia.com/market-insights/national-vintage-report>>

Alison Ager

ANNUAL GENERAL MEETING, LUNCHEON & GUEST SPEAKER

Mount Osmond Golf Club

'Longridge Room'

60 Mount Osmond Road, Mount Osmond

<https://mogc.com.au/>

10:45am for 11:00am prompt start

Sunday 16th August 2020

Once the AGM is completed, members will be invited to socialise over a glass of sparkling wine before sitting down to lunch, to be followed by our guest speaker

Mr James Boden

Head Sommelier, National Wine Centre of Australia

Members and guests are requested to review the menu provided below and to make their selections known to Mr Brian Longford when booking your attendance

MAIN COURSE

Barramundi fillet with a warm salad of kipfler potatoes, green beans, roasted capsicum, kalamata olives and Spanish onion finished with a salsa verde

or

Boneless chicken filled with leg ham, onion and parmesan cheese on creamy mash potato served with a mushroom sauce

(Vegetarian option is available)

DESSERT

White chocolate and raspberry panna cotta with hazelnut praline

or

Pear and Walnut cake with a berry coulis and vanilla ice cream

\$47 Members – \$57 Guests – Corkage included

RSVP (with meal choices, or any special dietary requirements) to Brian Longford
by 4pm FRIDAY 7th August 2020

KANGAROO ISLAND BOUND

Have you ever been to Kangaroo Island? I have – we went last year ... but despite having lived in Adelaide for more than forty years, that was the first time! It just seems to be such a difficult place to get to but I'll tell you what ... it's worth it when you get there!

There are quite a few wineries on Kangaroo Island these days. Indeed, one of those wineries, The Islander Estate Vineyards (pictured on the right), came to visit us just last February. This got your Committee thinking – perhaps it is time that we went to visit them. So, we've been doing a bit of preliminary planning. We know that the wineries are there and we believe that there are enough facilities and support services to enable us to plan an itinerary along the lines of our "usual" tour offering. The difficulty with Kangaroo Island, though, is getting there – as well as the limited choices of accommodation once we do.



Notwithstanding, we've put together some probable costs. Firstly, it would be likely that we'll all travel by coach from, and return to, Adelaide (not necessarily the CBD, but some central location near there – possibly with a second pick-up/drop-off in a southern suburb). Obviously, we would take the ferry across to the Island itself and continue the remainder of our trip by coach. Accommodation would likely be in Kingscote at a good quality motel – similar to our facilities in Murrumbateman, for those who came on the Canberra tour. The outline plan is to depart Adelaide on Friday and return on Monday – so two days of winery visits, etc. on Saturday and Sunday.

So, how much would all that come to? Well, that depends, really. Whilst the accommodation and ferry costs would be fixed, the coach hire cost is very much dependent upon how many tourists we have – obviously, the greater the number the less the costs for each. So, we're working on the following:

If 20 tourists attend they would each pay a total of \$630 and if 30 attend they would each pay a total of \$560.

To give you some form of comparison, each tourist in Canberra last year paid \$386 for the hotel and coach combination – and that was for three days touring, not two as would be the case for Kangaroo Island.

I stress that those figures are an outline only – there may be fluctuations depending on a range of factors. I also stress that they are the costs for the travel and accommodation components only. The tourists would be further charged by the venues themselves – mainly that would be catering costs, but possibly also some tasting fees.

Before proceeding further with any planning we'll need to find out if there is sufficient interest from Guild members to make the tour viable. To that end, we will be asking for a show of interest at the AGM. If you're not going to be at the AGM perhaps you could drop a quick note to me to let me know if you'd be interested, or not. Even if you are going to be at the AGM I'd still love to hear from you. Click on the following link: cseely@internode.on.net.

Naturally, your response will not be binding – we just need to know if it's worth pursuing this or not. By the way, we were thinking of somewhere in the region of April to June next year.

Carol Seely

GREG COOLEY WINES – AN UPDATE

Those members who went on the Clare Winery Tour in May 2012 will fondly remember the weekend if for no other reason than we learned how to tell good tasting wine

from some not so palatable. Greg and Kelli's helpful assistant Lisa informed us that it was simply a matter of deciding if the wine was 'Yum' or 'Not Yum'. Life doesn't have to be complicated. Baby Max, then 2 months old endorsed this philosophy by lying quietly in his bassinet even with the noisy crowd around.

Greg entertained us with many tales as well as great 'Yummy' wines. He also outlined his and Kelli's plans for the future. This included an expansion of the winery as well as a new Cellar Door at the then current site. Sadly when the plans were drawn up and submitted for approval the Council didn't have the same foresight as Greg and Kelli and didn't approve the plans for a modern appealing building. So on to Plan B which involved purchasing another site.

As members would appreciate, spare vineyards are few and far between around the Clare Valley region. After searching for nearly 5 years Greg and Kelli came across what was previously Stephen John Wines at Watervale



in 2017. As luck would have it they were able to purchase a house on the adjoining property. The new property covers 7.5 hectares and is adjacent to the Riesling Trail and near Crabtree Wines. When we visited in May 2020 all the previous vines had been pulled up and the ground was being prepared for planting.

Initially about 9000 vines will be planted taking up 4.5 hectares. There will be a combination of Cabernet, Shiraz, Riesling and some Wendouree Malbec with 2-3 clones of each. The existing winery building will be renovated and a new cellar door, surrounded by lawns,

built under one of the many gum trees. As the property backs on to Hughes Park, one of the oldest sheep farms in Clare, the sheep grazing next door will make a picturesque backdrop.



NOW



THE FUTURE

Greg and Kelli hope to offer visitors indoor and outdoor seating with 40 people being able to enjoy the warm interior on a cold winter's day while sampling wine and gourmet food. Having examined the plans it is not hard to imagine that hopefully sometime after Easter 2021, Wine Guild members will be able to enjoy a great hospitable weekend at Greg Cooley Wines. We know that Kelli, Greg and Max are keen to make us welcome.

Tom and Maureen Olthoff



IN THE BEGINNING!

In this feature to "The Grapevine", we share with you the "Beginnings" of the Wine Guild S.A. (which started as the Wine Service Guild of S.A.). In each issue we bring to you some snippets from the Archives!

Philip & Lynette Harris

'It's 1978'

Racegoers were treated to a "race with a difference" on the last day of the Melbourne Cup Carnival on Saturday 11th November at Flemington racecourse. A South Australian takes out the National title and the Silver Rose Bowl trophy.

Adelaide Hills winery appoints former chief wine maker for Thomas Hardy & Son's, to Director of Operations SA of the new Len Evans Vineyards at Piccadilly. (Do you know what it's called today?)

McWILLIAMS WINES 1978 NATIONAL WINE WAITERS RACE



Clive Catchlove holds high the silver rose bowl.



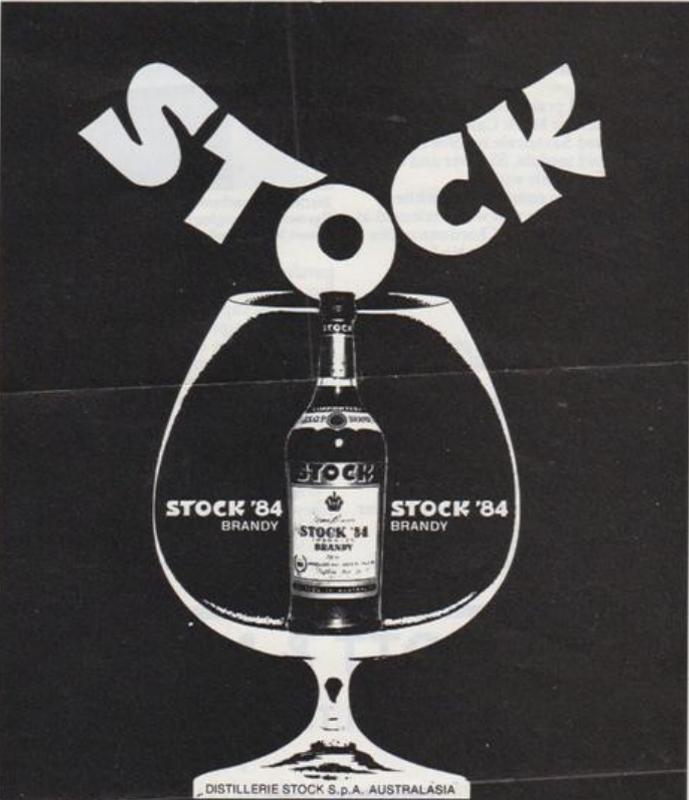
Judges and competitors before the start of the final.

Racegoers were treated to a 'race with a difference' on the last day of the Melbourne Cup Carnival on Saturday 11th November at Flemington race course. McWilliam's Wines, the family owned Australian wine company, sponsored the National Wine Waiters Race which was run on a specially selected course. Seven contestants, all winners of their respective State finals had won the right to compete in the national final. Although a race, time was not the only, nor most important element. Judges assessed each competitor on appearance and equipment, in addition to skill in handling, service and overall presentation. The event was well organised and was subject to national television coverage, both the sponsors and the Victorian Racing Committee appeared pleased with the interest generated. Clive Catchlove from South Australia won a hard fought race. First prize included a 12 night Pacific cruise for two by P. & O. and a silver rose bowl.

Adelaide Hills Winery for Len Evans Vineyards Pty. Ltd.

A \$400,000 winery being installed in the Adelaide Hills at Piccadilly, will process fruit from the Clare and Coonawarra vineyards of Len Evans Vineyards Pty. Ltd. Brian Croser, who has been appointed director of operations for SA for Len Evans Vineyards will be in charge of the installation. The winery, to be built by Fricker Bros., a large family-owned SA building company, will be funded by Adelaide Holdings Ltd., an equity participant in Len Evans Vineyards which owns vineyards at Clare, Coonawarra, Fordwich and Bordeaux.

Mr Croser will also develop for Petaluma Pty. Ltd. a 15-hectare chardonnay vineyard at Piccadilly to make a sparkling wine. The vineyard site has been selected because of its being one of the coolest growing areas in Australia. Mr Croser, a graduate of the University of Adelaide, is a Bachelor of Agricultural Science, and did postgraduate studies at Davis University, California. He formerly was chief winemaker for Thomas Hardy & Sons and senior lecturer in wine science at Riverina College of Advanced Education, Wagga Wagga, NSW.



Taste the difference in the World's largest selling Brandy uniquely smooth and light. Great on the rocks, or in a highball.
*NOW FULLY BOTTLED AUSTRALIAN BRANDY

Australian WINE, BREWING and SPIRIT REVIEW, November 27, 1978

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SOUTH AUSTRALIAN WINE-RELATED EVENTS

If you are looking for something to do related to wine, the list below may help you. If you know of any other events please advise the Grapevine editor.

**N.B. As a result of COVID-19, a number of events have been cancelled over the last months
- please check for latest updates before arranging to attend any of the events listed.**

Date	Activity
July 2020	Coonawarra Cellar Dwellers
24-26 July 2020	Winter Reds Weekend, Adelaide Hills
15-16 August 2020	Cellar Treasures, Langhorne Creek
October 2020	Coonawarra Cabernet Celebrations, Limestone Coast
9-18 October 2020	Tasting Australia Local (in place of cancelled Tasting Australia), various locations
14 November 2020	Handpicked Festival, Langhorne Creek

WINE GUILD FUNCTIONS FOR 2020

Date	Activity
16 August 2020	Annual General Meeting – Mount Osmond Golf Club
11 October 2020	Winery visit, Chateau Yaldara, Lyndoch
13 December 2020	Christmas Lunch

WINE GUILD OF SA COMMITTEE CONTACTS 2019-2020

Name	Position	Home Phone	Mobile	Email address
Jeremy Begg	President	8221 5188	0414 422 947	jeremy@vsm.com.au
Roger King	Vice-President		0424 027 982	RogerKing@internode.on.net
Carol Seely	Secretary	8289 2409	0415 234 312	cseely@internode.on.net
Brian Longford	Treasurer	8264 5794	0406 305 749	bandplongford@bigpond.com
Philip Harris	Membership, guest liaison & archives	8387 2823	0407 132 789	Sunnyjim01@bigpond.com
Katherine MacDonald	Committee member		0427 090 020	katherineannmacdonald@gmail.com